

Carole Lesch

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PROFESSIONAL SUMMARY

Experienced Chfe with 9+ years focusing on Hotels. Known for operational excellence.

CORE SKILLS

Cuisine Styles

Plant-based • Mediterranean

Kitchen Skills

Cost Control • Baking

Operations

Inventory Management

Soft Skills

Training • Time Management • Quality Control

WORK EXPERIENCE

Line Cook — Ruecker, Breitenberg and Welch (Mar 2023 - Present)

- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

Private Chef — Moen Group (Dec 2019 - Present)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 287 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Wyman - Streich University (2025)

REFERENCES

Casey Walter — Executive — Ward_Wunsch11@hotmail.com